

Things are getting hot with the
Pyromaniac

Chef

What can you expect on the menu when you dine at Gloucester Studio? The way the bookings work is I ask for a list of the diner's dietary requirements then we discuss any favourite dishes, cuisines or particular flavours. This way the final menu is a surprise but everyone will enjoy the dishes. Below is an example of a meal where there are no dietary restrictions and the person whose birthday it is loves caramel. Local wine is served throughout.

Simple Supper: £495

Cocktail: Salted caramel martini

Warm bread rolls and fresh butter

Starter: Vietnamese caramel fish with coconut rice and pak choi

- *Fish is cooked on top of caramel with herbs and spices for a very fragrant and not too sweet dish.*

Main: Roast pork with a caramelised apple stuffing with smoked fondant potatoes and triple cauliflower cheese

- *Triple cauliflower cheese is a layer of roughly processed cauliflower baked with mozzarella (it makes a crispy base) topped with cauliflower pureed with Hereford hop topped with a floret of steamed cauliflower in a cheddar cheese sauce.*

Pudding: Chocolate salt caramel tart with clotted cream and fresh raspberries

- *I don't use pastry for the base. Instead it's a crunchy blend of crushed salt caramel and chocolate, then a layer of smooth salt caramel chocolate mousse. I make my own clotted cream with orange zest in it.*

Tea/Coffee and marshmallows

Schnapps: Caramel vodka served slushy from the freezer